French Dressing, Reduced Fat&Sodium350

Number of Servings: 350 (31.48 g per serving)

Amount	Measure	Ingredient
11.00	lb	Soup, tomato, cond, cnd
3.00	qt	Oil, canola
8 1/2	cup	Vinegar, cider
8 1/2	cup	Sugar
1 1/2	Tbs	Spice, garlic Powder
4 1/4	Tbs	Spice, mustard seed, ground
1 1/2	Tbs	Spice, pepper, black
8 3/4	tsp	Spice, celery seeds

Nutri Serving Size Servings Per	(31g)		cts	
Amount Per Ser	ving			
Calories 90	Calc	ries fron	n Fat 7	
		% Da	ily Value	
Total Fat 8g			12%	
Saturated	Saturated Fat 0.5g			
Trans Fat	0g			
Cholesterol	Cholesterol Omg Sodium 85mg			
Sodium 85n				
Total Carbo	otal Carbohydrate 6g Dietary Fiber 0g			
Dietary Fit				
Sugars 5g				
Protein 0g				
Vitamin A 2%	6 • \	Vitamin (2%	
Calcium 0%	• 1	ron 2%		
*Percent Daily Va diet. Your daily va depending on you	alues may be	e higher or l eds:		
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber Calories per gran	Less than Less than Less than Less than ite		80g 25g 300 mg	

Notes

Combine ingredients except for celery seed, may use blender to make smooth. Add celery seed if desired (optional). Refrigerate. Shake well before serving.

Serve 2 T per serving

2 T = 8 grams fat, 90 mg sodium, 6 grams CHO

Regular French dressing has sodium in the 200-300 mg range and is higher in fat and does not fit into guidelines

7/3/2007 5:45:58PM Page 1 of 1